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(FILE 'HOME' ENTERED AT 14:14:12 ON 18 JUN 2003)

FILE 'USPATFULL' ENTERED AT 14:14:29 ON 18 JUN 2003

L1 0 S US5223285
L2 1 S US5223285/PN
L3 0 S L2 AND GLYCERIN
L4 217 S GLA AND GAMMA(W) LINOLENIC
L5 123 S L4 (S) (EPA(20A) (EICOSAPENT?))
L6 8 S L5 (L) GLYCERIN
L7 0 S L6 NOT PY>=1998

FILE 'EUROPATFULL, PATDPAFULL, PCTFULL, RDISCLOSURE, USPATFULL, USPAT2, WPIDS' ENTERED AT 14:21:22 ON 18 JUN 2003

L8 466 S GLA(20A) (GAMMA(W) LINOLENIC)
L9 193 S L8 (S) (EPA(20A) (EICOSAPENT?))
L10 10 S L9 (L) GLYCERIN
L11 2 S L10 NOT PY>=1998
L12 35 S L9 (L) SUCROSE
L13 0 S L12 AND (XANTHAN AND PALMITATE AND SORBIC (W) ACID)
L14 3 S L9 (L) XANTHAN
L15 1 S L9 AND PALMITATE AND SORBIC (W) ACID
L16 52 S L9 (L) PALMITATE
L17 38 S L16 AND ASCORBYL
L18 9 S L17 NOT PY>=1998
L19 0 S L9 (L) (SORBIC (W) ACID)
L20 9075 S (FATTY (W) ACID#) (L) (SORBIC (W) ACID)
L21 791 S L20 (L) NUTRIT?
L22 175 S L21 NOT PY>=1998
L23 46 S L22 AND US

FILE 'USPATFULL' ENTERED AT 14:58:34 ON 18 JUN 2003

L24 112 S L22
L25 96 S L24 AND FOOD
L26 96 S L25 AND WATER
L27 89 S L26 AND NUTRITION?

FILE 'REGISTRY' ENTERED AT 15:03:48 ON 18 JUN 2003

L28 0 S (SORBIC (W) ACID) /CN

FILE 'CAPLUS' ENTERED AT 15:04:03 ON 18 JUN 2003

L29 0 S L28
L30 5320 S (SORBIC (W) ACID)

FILE 'USPATFULL' ENTERED AT 15:06:27 ON 18 JUN 2003

L31 493 S (SORBIC (W) ACID) (S) FOOD?
L32 92 S L31 AND XANTHAN
L33 32 S L32 AND PALMITATE
L34 44 S L32 NOT PY>=1998
L35 22 S L33 NOT PY>=1998

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weight Water was added to 100 parts by weight of gelatin and 35 parts by weight of food-additive **glycerin**, and the mixture was melted at 50-60.degree.C to prepare a gelatin coating having a viscosity of 20,000 cps. Next, 95.1%. . .

L11 ANSWER 2 OF 2 EUROPATFULL COPYRIGHT 2003 WILA

DETDEN The long chain triglycerides comprise marine oils and/or **gamma-linolenic acid (GLA)** and/or sterodonic acid. The marine oils preferably include linolenic acid and large amounts of two other members of the omega three family: **eicosapentaenoic acid (EPA)** and docosahexaenoic acid (DHA). These fatty acids are incorporated into cell membranes and serum lipids and give rise to metabolites. . . . Preferably, . . . lipid emulsion for injection includes approximately 5 to about 20% of a triacylglycerol oil containing approximately 5 to about 80% **eicosapentaenoic acid (EPA)** and/or approximately 5 to about 80% **gamma-linolenic acid (GLA)** and approximately 3 to about 25% sterodonic acid (6, 9, 12, 15-octadecatetraenoic acid), with approximately 0.4 to about 1.6% egg. . . . A . . . solution; and an injectable amino acid solution. The lipid emulsion for injection includes 10% of a triacylglycerol oil containing 15% **eicosapentaenoic acid (EPA)** and 5% **gamma-linolenic acid (GLA)** and 5% sterodonic acid with 1.2% soybean phospholipid and approximately 2.25% of glycerol and water. The carbohydrate injection solution contains.

CLMDE. . . Gamma-Linolensaeure und Sterodonsaeure besteht, und ein Phospholipid, das ausgewaehlt ist aus der Gruppe, die aus Ei-Phospholipid oder Sojabohnen-Phospholipid besteht, und **Glycerin** und Wasser, wobei das Triacylglycerinoel 5 bis 20 % der Lipidemulsion aufweist; einer injizierbaren Loesung eines Kohlenhydrats; L-Carnitin;. . . . 23. . . . Lipide, die ausgewaehlt sind unter Eicosapentaensaeure, Gamma-Linolensaeure und Sterodonsaeure, und ein Phospholipid, das ausgewaehlt ist unter Ei-Phospholipid oder Sojabohnen-Phospholipid, und und **Glycerin** und Wasser, wobei das Triacylglycerinoel 5 bis 20 % der Lipidemulsion aufweist; eine injizierbare Loesung eines Kohlenhydrats; L-Carnitin; eine injizierbare. . . .

60048, US;
JOHNSON, Robert, C., 1107 Hull Avenue, Westchester, IL
60153, US;
WARD, Michael, 427 West Stratford Court, McHenry, IL
60050, US;
MADSEN, David, C., 600 Ardmore Terrace, Libertyville,
IL

60048, US;
VALICENTI, Anthony, J., 400 Margate Terrace, Deerfield,
IL 60015, US;
MENARD, Michael, P., 58 George Street, Grayslake, IL,
60030, US;
TUCKER, Hugh, N., 25950 West Hippler, Barrington, IL
60010, US

PATENT ASSIGNEE(S): CLINTEC NUTRITION COMPANY, Three Parkway North, Suite
500, Deerfield, Illinois 60015-0760, US

PATENT ASSIGNEE NO: 1458702

AGENT: Bassett, Richard Simon, ERIC POTTER & CLARKSON St.
Mary's Court St. Mary's Gate, Nottingham NG1 1LE, GB

AGENT NUMBER: 52833

OTHER SOURCE: EPB1993021 EP 0283513 B1 930428

SOURCE: Wila-EPS-1993-H17-T1

DOCUMENT TYPE: Patent

LANGUAGE: Anmeldung in Englisch; Veroeffentlichung in Englisch

DESIGNATED STATES: R AT; R BE; R CH; R DE; R FR; R GB; R IT; R LI

PATENT INFO.PUB.TYPE: EPB1 EUROPAEISCHE PATENTSCHRIFT (Internationale
Anmeldung)

PATENT INFORMATION:

	PATENT NO	KIND	DATE
	EP 283513	B1	19930428
'OFFENLEGUNGS' DATE:			19880928
APPLICATION INFO.:	EP 1987-907043		19870916
PRIORITY APPLN. INFO.:	US 1986-908447		19860917
RELATED DOC. INFO.:	WO 87-US2347		870916 INTAKZ
	WO 8801861		880324 INTPNR
REFERENCE PAT. INFO.:	EP 189160 A	US 4434160	A
	US 4526902 A	US 4687782	A
	US 4438144 A		
REF. NON-PATENT-LIT.:	Dictionnaire Vidal 1982, p. 5		

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L11 ANSWER 1 OF 2 EUROPATFULL COPYRIGHT 2003 WILA

DETDEN. . . Here, omega-3 unsaturated fatty acids refer to
9,12,15-octadecatrienoic acid (also referred to as .alpha.-linolenic
acid "LLA"), 6,9,12,15-octadecatetraenoic acid, 8,11,14,17-
eicosatetraenoic acid, 5,8,11,14,17-eicosapentaenoic acid
(also referred to as "EPA"), 7,10,13,16,19-docosapentaenoic
acid and 4,7,10,13,16,19-docosaheptaenoic acid (also referred to as
"DHA"), while omega-6 unsaturated fatty acids refer to
9,12-octadecadienoic acid (linoleic acid), 6,9,12,-octadecatrienoic
acid
(also referred to as .gamma.-linolenic acid, "
GLA"), 8,11,14-eicosatrienoic acid (also referred to as dihomom-
gamma.-linolenic acid, "DGLA") and
5,8,11,14-eicosatetraenoic acid (also referred to as arachidonic acid,
"AA").

L35 ANSWER 20 OF 22 USPATFULL

ACCESSION NUMBER: 79:24292 USPATFULL

TITLE: Intermediate moisture, ready-to-use, frozen foods

INVENTOR(S): Kahn, Marvin L., Williamsville, NY, United States
Eapen, Kuttikandathil E., Kenmore, NY, United States

PATENT ASSIGNEE(S): Rich Products Corporation, Buffalo, NY, United States
(U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 4154863		19790515
APPLICATION INFO.:	US 1978-871995		19780124 (5)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1977-763613, filed on 28 Jan 1977, now Defensive Publication No.		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Hunter, Jeanette M.		
NUMBER OF CLAIMS:	44		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1972		

SUMM . . . is characterized by its substantial resistance to bacterial decomposition, but may serve as a host for yeasts and mold, the **foods** of this invention may have an antimycotic agent incorporated at a sufficient level to prevent the growth of such organisms. Sorbate salts such as potassium sorbate as well as **sorbic acid** can be used either separately or in combination. Propylene glycol which may be used alone or with other humectants like. . . case of some anti-mycotics as pimarcin. Potassium sorbate in a water solution can be sprayed into the surface

of

the **food** or the **food** can be dipped in this solution; other anti-mycotics lend themselves to such surface application as esters of the parabens (para-hydroxy benzoate) such as propyl and

methyl

parabens (methyl para-hydroxy benzoate). Cellophane and other enwrapments for the **food** can be spray coated with a **sorbic acid** solution but impregnation or dusting with **sorbic acid** or potassium sorbate is preferred. Anti-mycotics which can generally be used are benzoic acid, sodium benzoates, proprionic acid, sodium and calcium proprionate, **sorbic acid**, potassium and calcium sorbate, propylene glycol, diethyl pyrocarbonate, and menadione sodium bisulfite (vitamin K).

SUMM . . . carboxylic acids such as lactic, citric, and tartaric acids with the mono-and diglycerides of fatty acids such as glycerol lacto **palmitate** and glycerol lacto stearate. The fatty acids employed in the preparation of the emulsifiers include those derived from beef,

DETD essential fatty acids which are important nutrients. The frozen dessert of the invention may be supplemented with fatty acids such as CLA, **gamma linolenic acid (GLA)** acids, high oleic oils such as canola, and sunflower, long chain fatty acids such as docosahexaenoic acid (DHA) and 10 **eicosapentaenoic (EPA)** to produce a substance with enhanced nutritional properties.

Stabilizers typically function through their ability to form gel structures in the water or their ability to combine with the water. . . . glycol alginate,

calcium

sulphate, gelatin, gum acacia, guar gum, gum karaya, locust bean gum, gum tragacanth, carrageenan and salts 10 thereof, **xanthan** gum, microcrystalline cellulose, cellulose ethers such as methyl cellulose, hydroxypropyl cellulose, hydroxypropylmethyl cellulose, carboxymethyl cellulose and its sodium salt, as well as mixtures of these

stabilizers.

Preferred

~~stabilizers are~~ carrageenan, **xanthan** gum, locust bean gum, guar gum, and mixtures

thereof. Water-binding gums include, but are not limited to, locust

bean

gum, guar

1. . . . propylene glycol alginate, tara gum, sodium carboxymethyl cellulose, and other

cellulose ethers. Gelling agents include, but are not limited to, gelatin, **xanthan** gum,

carrageenan, sodium alginate, and pectin. The amount of stabilizer included in the

frozen dessert is typically in an amount of up to

=> d ibib kwic 1-4

L30 ANSWER 1 OF 5320 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 2003:456748 CAPLUS
TITLE: Optimisation of extraction procedures for analysis of
benzoic and **sorbic acids** in
foodstuffs
AUTHOR(S): Mota, Fernando J. M.; Ferreira, Isabel M. P. L. V.
O.;
CORPORATE SOURCE: Cunha, Sara C.; Beatriz, M.; Oliveira, P. P.
Faculdade de Farmacia, CEQUP/Servico de Bromatologia,
Universidade do Porto, Rua Anibal Cunha 164, Oporto,
4050-047, Port.
SOURCE: Food Chemistry (2003), 82(3), 469-473
CODEN: FOCHDJ; ISSN: 0308-8146
PUBLISHER: Elsevier Science Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English
TI Optimisation of extraction procedures for analysis of benzoic and
sorbic acids in foodstuffs
AB Benzoic and **sorbic acids** are the most commonly used
preservatives in foodstuffs. They are usually analyzed by RP-HPLC.
However, in view of the complexity and diversity of foodstuffs compn.,
appropriate sample prepn. procedures are required for reliable extn. of
these preservatives from the matrixes. Specific extn. procedures for
anal. of jams, table olives, spreadable fats, sauces, fruit juices and
wines were optimized. Thus, different types of food matrixes were
chosen,
including those with high sugar content, with high fat content and
beverages (with and without alc.). A significant set of validation data
was performed through recovery and precision studies. Chromatog. sepn.
was achieved using a C18 column (S10 ODS2) and acetate buffer 0.005 M
(pH=4.4)-methanol (65:35) as mobile phase, 1.4 mL/min flow rate and UV
detection at 235 nm. The concn. of preservatives in the samples was
calcd. by external std. method. Benzoic and **sorbic**
acids in jams, jellies and table olives were efficiently extd.
with methanol after ground homogenizatio

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1

L3 ANSWER 1 OF 6 PCTFULL COPYRIGHT 2003 Univentio
 ACCESSION NUMBER: 2000059303 PCTFULL ED 20020515
 TITLE (ENGLISH): OXIDIZED POLYUNSATURATED FATTY ACIDS HAVING
 ANTI-PROLIFERATIVE ACTIVITY AND METHODS OF USE
 TITLE (FRENCH): ACIDES GRAS POLY-INSATURES OXYDES POSSEDANT UNE
 ACTIVITE ANTIPROLIFERATIVE ET PROCEDES D'UTILISATION
 INVENTOR(S): CHILTON, Floyd, H.
 PATENT ASSIGNEE(S): WAKE FOREST UNIVERSITY;
 CHILTON, Floyd, H.
 LANGUAGE OF PUBL.: English
 DOCUMENT TYPE: Patent
 PATENT INFORMATION:

NUMBER	KIND	DATE
WO 2000059303	A1	20001012

DESIGNATED STATES
 W:

AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE
 DK DM EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE
 KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX
 NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA
 UG US UZ VN YU ZA ZW GH GM KE LS MW SD SL SZ TZ UG ZW
 AM AZ BY KG KZ MD RU TJ TM AT BE CH CY DE DK ES FI FR
 GB GR IE IT LU MC NL PT SE BF BJ CF CG CI CM GA GN GW
 ML MR NE SN TD TG

APPLICATION INFO.: WO 2000-US9030 A 20000405
 PRIORITY INFO.: US 1999-09/286,180 19990405

L3 ANSWER 2 OF 6 PCTFULL COPYRIGHT 2003 Univentio
 ACCESSION NUMBER: 1999042101 PCTFULL ED 20020515
 TITLE (ENGLISH): DIETARY CONTROL OF ARACHIDONIC ACID METABOLISM
 TITLE (FRENCH): REGULATION DIETETIQUE DU METABOLISME DE L'ACIDE
 ARACHIDONIQUE
 INVENTOR(S): CHILTON, Floyd, H.
 PATENT ASSIGNEE(S): WAKE FOREST UNIVERSITY;
 CHILTON, Floyd, H.
 LANGUAGE OF PUBL.: English
 DOCUMENT TYPE: Patent
 PATENT INFORMATION:

NUMBER	KIND	DATE
WO 9942101	A1	19990826

DESIGNATED STATES
 W:

AL AM AT AU AZ BA BB BG BR BY CA CH CN CU CZ DE DK EE
 ES FI GB GD GE GH GM HR HU ID IL IS JP KE KG KP KR KZ
 LC LK LR LS LT LU LV MD MG MK MN MW MX NO NZ PL PT RO
 RU SD SE SG SI SK SL TJ TM TR TT UA UG US UZ VN YU ZW
 GH GM KE LS MW SD SZ UG ZW AM AZ BY KG KZ MD RU TJ TM
 AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE
 BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

APPLICATION INFO.: WO 1999-US3120 A 19990212
 PRIORITY INFO.: US 1998-09/028,256 19980223

L3 ANSWER 3 OF 6 PCTFULL COPYRIGHT 2003 Univentio
 ACCESSION NUMBER: 1998049897 PCTFULL ED 20020514
 TITLE (ENGLISH): BETA LACTAMS AS ANTIPROLIFERATIVE AGENTS
 TITLE (FRENCH): BETA-LACTAMINES UTILISEES COMME AGENTS
 D'ANTIPROLIFERATION
 INVENTOR(S): WINKLER, James, David;
 CHILTON, Floyd, Harold, III

PATENT ASSIGNEE(S) : SMITHKLINE BEECHAM CORPORATION;
WAKE FOREST UNIVERSITY;
WINKLER, James, David;
CHILTON, Floyd, Harold, III

LANGUAGE OF PUBL.: English

DOCUMENT TYPE: Patent

PATENT INFORMATION:

NUMBER	KIND	DATE

WO 9849897	A1	19981112

DESIGNATED STATES

W: CA JP US AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC
NL PT SE

APPLICATION INFO.: WO 1998-US9481 A 19980508

PRIORITY INFO.: US 1997-60/044,382 19970509

L3 ANSWER 4 OF 6 PCTFULL COPYRIGHT 2003 Univentio

ACCESSION NUMBER: 1997004765 PCTFULL ED 20020514

TITLE (ENGLISH): INHIBITION OF CoA-INDEPENDENT TRANSACYLASE AND
APOPTOSIS

TITLE (FRENCH): INHIBITION D'UNE TRANSACYLASE INDEPENDANTE DE LA
COENZYME A (CoA) ET APOPTOSE

INVENTOR(S): WINKLER, James, David;

CHILTON, Floyd, III

PATENT ASSIGNEE(S): SMITHKLINE BEECHAM CORPORATION;

WAKE FORREST UNIVERSITY;

WINKLER, James, David;

CHILTON, Floyd, III

LANGUAGE OF PUBL.: English

DOCUMENT TYPE: Patent

PATENT INFORMATION:

NUMBER	KIND	DATE

WO 9704765	A1	19970213

DESIGNATED STATES

W: JP US AT BE CH DE DK ES FI FR GB GR IE IT LU MC NL PT
SE

APPLICATION INFO.: WO 1996-US12257 A 19960724

PRIORITY INFO.: US 1995-60/002,239 19950725

L3 ANSWER 5 OF 6 PCTFULL COPYRIGHT 2003 Univentio

ACCESSION NUMBER: 1995033712 PCTFULL ED 20020514

TITLE (ENGLISH): ANTI-INFLAMMATORY COMPOUNDS

TITLE (FRENCH): COMPOSES ANTI-INFLAMMATOIRES

INVENTOR(S): DIXON, James, Scott;

HALL, Ralph, Floyd;

MARSHALL, Lisa, Ann;

CHILTON, Floyd, H., III;

MAYER, Ruth, Judik;

WINKLER, James, David

PATENT ASSIGNEE(S): SMITHKLINE BEECHAM CORPORATION;

THE JOHNS HOPKINS UNIVERSITY;

DIXON, James, Scott;

HALL, Ralph, Floyd;

MARSHALL, Lisa, Ann;

CHILTON, Floyd, H., III;

MAYER, Ruth, Judik;

WINKLER, James, David

LANGUAGE OF PUBL.: English

DOCUMENT TYPE: Patent

PATENT INFORMATION:

	NUMBER	KIND	DATE
DESIGNATED STATES	WO 9533712	A1	19951214
W:	JP US AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE		
APPLICATION INFO.:	WO 1995-US6677	A	19950602
PRIORITY INFO.:	US 1994-8/252,716		19940602

L3 ANSWER 6 OF 6 PCTFULL COPYRIGHT 2003 Univentio
ACCESSION NUMBER: 1993016674 PCTFULL ED 20020513
TITLE (ENGLISH): CoA-IT AND PAF INHIBITORS
TITLE (FRENCH): INHIBITEURS DE LA CoA-IT ET DU PAF
INVENTOR(S): WINKLER, James, David;

PATENT ASSIGNEE(S): CHILTON, Floyd, Harold, III;
HICKEY, Deirdre, Mary, Bernadette
SMITHKLINE BEECHAM CORPORATION;
SMITHKLINE BEECHAM PLC;
THE JOHNS HOPKINS UNIVERSITY;
WINKLER, James, David;
CHILTON, Floyd, Harold, III;
HICKEY, Deirdre, Mary, Bernadette

LANGUAGE OF PUBL.: English

DOCUMENT TYPE: Patent

PATENT INFORMATION:

	NUMBER	KIND	DATE
DESIGNATED STATES	WO 9316674	A1	19930902
W:	AU CA GB JP KR US US US US US AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE		
APPLICATION INFO.:	WO 1993-US1247	A	19930211
PRIORITY INFO.:	US 1992-7/833,879		19920211
	US 1992-7/833,877		19920211
	US 1992-7/834,048		19920211
	US 1992-7/833,880		19920211
	US 1992-7/833,878		19920211
	GB 1992-9202827.3		19920211
	US 1992-7/833,850		19920211

L18 ANSWER 9 OF 9 USPATFULL

ACCESSION NUMBER: 92:42550 USPATFULL
TITLE: EFA compositions and therapy
INVENTOR(S): Horrobin, David F., Guildford, England
Corrigan, Frank, Argyll, Scotland
PATENT ASSIGNEE(S): Efamol Holdings PLC, Surrey, United Kingdom (non-U.S.
corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5116624		19920526
APPLICATION INFO.:	US 1991-638998		19910109 (7)

	NUMBER	DATE
PRIORITY INFORMATION:	GB 1990-1121	19900118
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	Granted	
PRIMARY EXAMINER:	Friedman, S. J.	
LEGAL REPRESENTATIVE:	Nixon & Vanderhye	
NUMBER OF CLAIMS:	5	
EXEMPLARY CLAIM:	1	
LINE COUNT:	340	

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

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L18 ANSWER 9 OF 9 USPATFULL

SUMM . . . a good way to elevate brain EFA levels. It is better for such
a

purpose to administer acids such as **gamma-linolenic**
acid (**GLA**) and dihomogamma-linolenic acid
(DGLA) of the n-6 family, and stearidonic acid (18:4 n-3),
eicosapentaenoic acid (**EPA**) and docosa-hexaenoic acid
(DHA) of the n-3 family. These acids are often referred to as
"6-desaturated" EFAs, a loose but. . .

SUMM

Palmitate	6.15
Stearate	1.6
Oleate	10.15
Linoleate	72.6
Gamma-linolenate	8.9

SUMM . . . concentration of about 0.1% by weight has been found suitable
for the purpose, and there are other stabilisers such as
ascorbyl palmitate or stearate, all well known in the
field.

L1 ANSWER 7 OF 9

ACCESSION NUMBER:

TITLE (ENGLISH):

TITLE (FRENCH):

INVENTOR(S):

PATENT ASSIGNEE(S):

LANGUAGE OF PUBL.:

DOCUMENT TYPE:

PATENT INFORMATION:

PCTFULL COPYRIGHT 2002 MicroPatent

1995033712 PCTFULL

ANTI-INFLAMMATORY COMPOUNDS

COMPOSES ANTI-INFLAMMATOIRES

DIXON, James, Scott; HALL, Ralph, Floyd; MARSHALL, Lisa, Ann; **CHILTON, Floyd, H., III**; MAYER, Ruth, Judik; WINKLER, James, David

SMITHKLINE BEECHAM CORPORATION; THE JOHNS HOPKINS UNIVERSITY; DIXON, James, Scott; HALL, Ralph, Floyd; MARSHALL, Lisa, Ann; **CHILTON, Floyd, H., III**; MAYER, Ruth, Judik; WINKLER, James, David

English

Patent

NUMBER

KIND

DATE

WO 9533712

A1 19951214

DESIGNATED STATES:

JP US AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE

APPLICATION INFO.:

WO 1995-US6677

19950602

PRIORITY (ORIGINAL):

US 1994-8/252716

19940602

L1 ANSWER 6 OF 9
 ACCESSION NUMBER: PCTFULL COPYRIGHT 2002 MicroPatent
 1997004765 PCTFULL
 TITLE (ENGLISH): INHIBITION OF CoA-INDEPENDENT TRANSACYLASE AND
 APOPTOSIS
 TITLE (FRENCH): INHIBITION D'UNE TRANSACYLASE INDEPENDANTE DE LA
 COENZYME A (CoA)
 ET APOPTOSE
 INVENTOR(S): WINKLER, James, David; **CHILTON, Floyd, III**
 PATENT ASSIGNEE(S): SMITHKLINE BEECHAM CORPORATION; WAKE FORREST
 UNIVERSITY; WINKLER, James, David; **CHILTON, Floyd,**
III
 LANGUAGE OF PUBL.: English
 DOCUMENT TYPE: Patent
 PATENT INFORMATION:

	NUMBER	KIND	DATE
	WO 9704765	A1	19970213
DESIGNATED STATES:	JP US AT BE CH DE DK ES FI FR GB GR IE IT LU MC NL PT		SE
APPLICATION INFO.:	WO 1996-US12257		19960724
PRIORITY (ORIGINAL):	US 1995-60/002239		19950725

L1 ANSWER 7 OF 9
 ACCESSION NUMBER: PCTFULL COPYRIGHT 2002 MicroPatent
 1995033712 PCTFULL
 TITLE (ENGLISH): ANTI-INFLAMMATORY COMPOUNDS
 TITLE (FRENCH): COMPOSES ANTI-INFLAMMATOIRES
 INVENTOR(S): DIXON, James, Scott; HALL, Ralph, Floyd; MARSHALL,
 Lisa, Ann; **CHILTON, Floyd, H., III**; MAYER,
 Ruth, Judik; WINKLER, James, David
 PATENT ASSIGNEE(S): SMITHKLINE BEECHAM CORPORATION; THE JOHNS HOPKINS
 UNIVERSITY; DIXON, James, Scott; HALL, Ralph, Floyd;
 MARSHALL, Lisa, Ann; **CHILTON, Floyd, H., III**; MAYER,
 Ruth, Judik; WINKLER, James, David
 LANGUAGE OF PUBL.: English
 DOCUMENT TYPE: Patent
 PATENT INFORMATION:

	NUMBER	KIND	DATE
	WO 9533712	A1	19951214
DESIGNATED STATES:	JP US AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE		
APPLICATION INFO.:	WO 1995-US6677		19950602
PRIORITY (ORIGINAL):	US 1994-8/252716		19940602

L1 ANSWER 8 OF 9
 ACCESSION NUMBER: PCTFULL COPYRIGHT 2002 MicroPatent
 1993016674 PCTFULL
 TITLE (ENGLISH): CoA-IT AND PAF INHIBITORS
 TITLE (FRENCH): INHIBITEURS DE LA CoA-IT ET DU PAF
 INVENTOR(S): WINKLER, James, David; **CHILTON, Floyd, Harold,**
III; HICKEY, Deirdre, Mary, Bernadette
 PATENT ASSIGNEE(S): SMITHKLINE BEECHAM CORPORATION; SMITHKLINE BEECHAM
 PLC; THE JOHNS HOPKINS UNIVERSITY; WINKLER, James,
 David; **CHILTON, Floyd, Harold, III**; HICKEY, Deirdre,
 Mary, Bernadette
 LANGUAGE OF PUBL.: English
 DOCUMENT TYPE: Patent
 PATENT INFORMATION:

	NUMBER	KIND	DATE
	WO 9316674	A1	19930902

DESIGNATED STATES: AU CA GB JP KR US US US US US US AT BE CH DE DK ES FR
 GB GR IE IT LU MC SE
 APPLICATION INFO.: WO 1993-US1247 19930211
 PRIORITY (ORIGINAL): US 1992-7/833879 19920211
 US 1992-7/833877 19920211
 US 1992-7/834048 19920211
 US 1992-7/833880 19920211
 US 1992-7/833878 19920211
 GB 1992-9202827.3 19920211
 US 1992-7/833850 19920211

L1 ANSWER 9 OF 9 USPATFULL

ACCESSION NUMBER: 2000:109839 USPATFULL
 TITLE: Dietary control of arachidonic acid metabolism
 INVENTOR(S): Chilton, Floyd H., Pilot Mountain, NC, United States
 PATENT ASSIGNEE(S): Wake Forest University, Winston-Salem, NC, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6107334		20000822
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